

DINNERLY



Blueberry Baked Doughnuts

with Fresh Blueberry Glaze



50 minutes



2 Servings

WHAT WE SEND

- 250g unsalted butter ⁷
- 150g plain flour ¹
- 110g caster sugar
- 10g baking powder ¹
- 125g blueberries
- 150g icing sugar ¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 egg ³
- 60ml (¼ cup) milk ⁷
- boiling water

TOOLS

- 12-hole muffin pan
- small saucepan
- sieve
- whisk
- wire rack
- 2cm round cutter or an apple corer

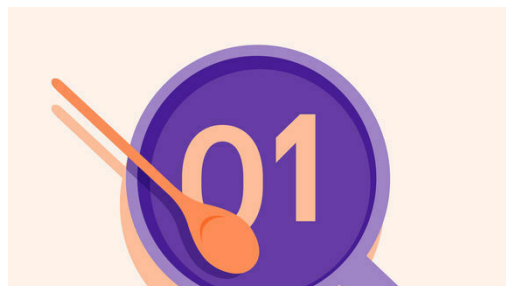
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).
May contain traces of other allergens.

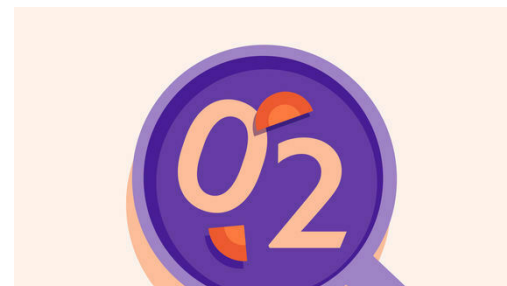
NUTRITION PER SERVING

Energy 235kcal, Fat 13.8g, Carbs 26.2g,
Proteins 2.6g



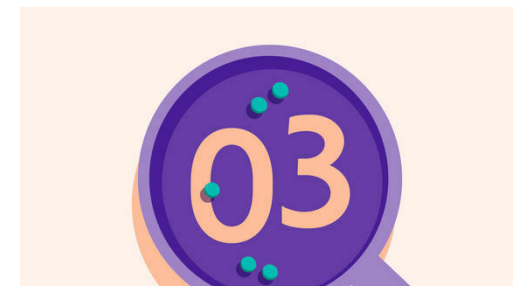
1. Prep ingredients

Preheat the oven to 180C. Grease and lightly flour 10 holes of a 12-hole muffin pan. Roughly chop **half the butter***. Melt the butter in a small saucepan over medium heat, then remove the pan from the heat. Set aside to cool slightly.



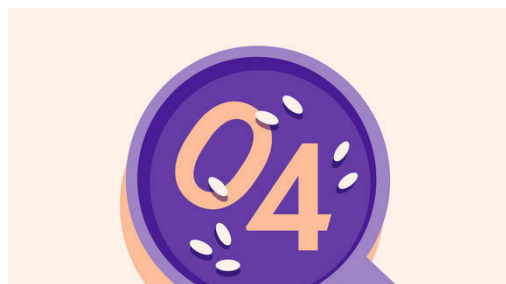
2. Make batter

Meanwhile, sift **110g (¾ cup) flour***, **110g (½ cup) caster sugar** and **1½ tsp baking powder*** into a large bowl. Make a well in the centre. Lightly whisk **1 egg** in a separate bowl. Add the **cooled melted butter** and **60ml (¼ cup) milk** to the egg and whisk to combine. Add to the flour mixture and stir until just combined (do not overmix – the mixture should be slightly lumpy).



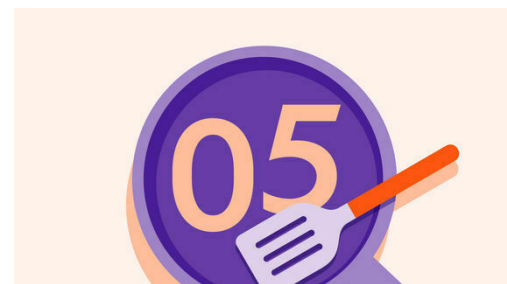
3. Bake doughnuts

Fold in **100g (⅔ cup) blueberries**. Divide the batter evenly among the prepared holes, filling each halfway only. Bake for 15 mins or until golden and just firm to touch. Cool in the pan for 5 mins, then transfer to a wire rack to cool completely. Using a 2cm round cutter, cut a hole in the centre of each doughnut.



4. Make blueberry glaze

Sift the **icing sugar** into a bowl. Put the **remaining blueberries** in a large bowl and crush with the back of a spoon to extract as much juice as possible. Gradually add the icing sugar, stirring after each addition, until the sugar dissolves and the glaze is the consistency of a thick paste. Add a dash of **boiling water** to thin the glaze, if needed.



5. Glaze doughnuts

Spread the **blueberry glaze**, including the blueberry skins, over the tops of the cooled **doughnuts**, then set aside at room temperature until set. Enjoy! **Makes 10 doughnuts (1 per serve)**.



6. Make it again

Fancy blueberry muffins instead? Simply fold all the blueberries into the batter and fill the prepared muffin holes three-quarters full, then bake for 20 mins or until golden and just firm to touch.